**Rhubarb Menu**

**Lounge Board -** Perfect for sharing – £25.00**(not included in the lunch offer)**

A beautifully presented grazing board, bringing together a little of everything to savour and share:

* **Crispy Pork Belly Bites** – coated in sesame seeds served with a raspberry and honey sauce
* **Sticky Shredded Chicken** – slow-cooked and glazed in a sweet chilli and soy reduction
* **Warm Artisan Flatbreads** – soft, lightly charred and ideal for dipping
* **Prosciutto Ham** – delicately cured and paper-thin, with a melt-in-the-mouth finish
* **Nocellara Olives & Feta Cubes** – plump, buttery olives paired with creamy, tangy feta
* **Tomato & Coriander Salsa** – fresh, vibrant and zesty
* **Seasonal House Salad** – tossed in a light citrus dressing
* **Roasted Garlic Mayonnaise** – rich, velvety dip with a mellow roasted garlic finish

**Starters**

* **Posh Prawn Toast** – golden fried prawn toast finished with black pudding crumb, crispy sage leaves, and a spiced apple–rhubarb compote for a modern twist | £8.50
* **Nathan’s Soup Of The Moment** – Nathan’s creation, served with whipped chive butter and freshly baked house bread | £8.50 (V, VE, GF option available)
* **Down the Rabbit Hole** – carrot and onion bhajis layered with silky carrot purée, warm spiced lentils, and pickled baby carrots for a playful vegetarian dish | £8.50 (V, VE)
* **Crispy Pork Belly** – slow-cooked and seared to a golden crunch, paired with earthy beetroot, honey–raspberry glaze and fresh red vein sorrel | £9.00 (GF)
* **Pan fried scallops,** served with pancetta, butternut squash puree|£12.00 (£4.00 Dinner Package)

**Main Courses**

* **Herriots famous steak, ale & mushroom pie,** served with mash, mushy peas, gravy, crispy fried onions | £20.00
* **Confit belly of pork,** stuffed with black pudding, braised red cabbage, champ mash and apple jus |£20.00 (GF)
* **Sea bass,** cooked with sauteed new potatoes, smoked bacon, red chicory, runner beans in a light red wine sauce | £21.50 (GF, DF)
* **Tagliatelle,** creamed mushroom, spinach and parmesan sauce | £16.00 | **Add Chicken** £3.00 (VE option available)
* **Beer battered haddock,** hand cut chips, mushy peas, homemade tartar, lemon wedge. Small £15.50 | Large £19.50
* **8oz Sirloin steak,** hand cut chips, mushrooms, side salad | £27.50 (£8.00 Dinner Package) (GF)
* **Pan fried chicken breast,** sautéed new potatoes, green beans, carrot puree and a creamy mushroom sauce | £20.00
* **Herriots vegan pie,** served with creamy mash, mushy peas and gravy| £20.00 (V, VE, GF)
* **Slow cooked beef daube,** dauphinoise potatoes, chantey carrots and mushroom puree | £21.50 (GF)

**House Salads**

*Served with warm artisan flatbread* | £15.50

* **Crispy Fried Chicken –** cucumber, spring onion, hoisin sauce and jalapeno mayo
* **Prosciutto Ham –** mozzarella, rocket and tomato
* **Roasted Sweet Pepper –** pesto, cashew nuts, pumpkin seeds and rocket | **add pan fried chorizo**

**Sandwiches**

*Served with homemade coleslaw & vegetable crisps* | £11.00

* **Crispy Fried Chicken –** cucumber, spring onion, hoisin sauce and jalapeno mayo
* **Prosciutto Ham –** mozzarella, rocket and tomato
* **Roasted Sweet Pepper –** pesto, cashew nuts, pumpkin seeds and rocket | **add pan fried chorizo**

*Add house fries for £4.00*

**Sides & Nibbles**

* **Nocellara Olives & Feta** – a simple but elegant pairing | £4.50
* **House Fries** – crisp and golden | £4.00
* **Posh Fries** – tossed in parmesan and truffle oil | £5.00
* **Sweet & Sticky Chicken Bites** – glazed with honey, soy and sesame | £6.95
* **Seasoned Vegetables**

**Desserts**

* **Sticky Toffee Pudding** – rich sponge, served warm with vanilla ice cream and glossy toffee sauce | £9.00
* **Lemon Meringue Tart** – crisp pastry with lemon curd filling, topped with soft meringue, raspberry sorbet, gel and fresh berries | £8.50
* **Cheesecake Of The Week** - | £9.00
* **Naomi’s Tiramisu,** with a twist – served with a warm espresso dark rum shot | £9.00
* **Warm Banana Loaf –** caramelised bananas with pecans, salted caramel ice cream and a drizzle of caramel sauce |£8.50
* **Cheese Board –** selection of 3 local cheese, crackers, grapes, baby apples, fig and honey chutney | £15 (£5 dinner supplement charge)